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MONTAGUE BOARD OF HEALTH

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Temporary Food Event Quiz

Answers may be found in the "Are you ready?" handout.

Return completed quiz to the Board of Health with application 14 days BEFORE the event.

Today's Date _____

Establishment Name _____

Name Of Person In Charge During The Event _____

Event Name _____ Event Date (s) _____

Cold Storage

1. Refrigeration units shall be provided to keep potentially hazardous foods at _____°F **or below**.
2. Place coolant _____ of the product because cold air sinks and this will keep your food colder, longer. The storage of packaged food in contact with water or undrained ice is prohibited.

Hot Storage

3. Hot food storage units shall be used where necessary to keep potentially hazardous foods at _____° F or above.

Wet Storage

4. Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least _____ PPM of available chlorine and the water is changed frequently to keep the water clean.

Handwashing

5. A minimum of a _____ gallon container with a **spigot, a basin, liquid soap** and **paper towels** shall be provided for hand washing. The container shall be filled with hot water.

Thermometers

6. Each refrigeration unit or cooler shall have a numerically scaled thermometer to accurately measure the air temperature of the unit. A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to $\pm 2^{\circ}\text{F}$, and have a minimum range of _____ $^{\circ}\text{F}$ and _____ $^{\circ}\text{F}$.

Food Display

7. Protect food from customer handling, or contamination from customer coughing or sneezing by:

Health

8. Employees experiencing vomiting and/or diarrhea, within _____ to _____ hours of the event, shall not have contact with food.

Hygiene

9. Employees shall have clean outer garments and hair restraints. Tobacco usage and _____ are **not permitted** by food employees in the food preparation and service areas.
10. A hand sanitizer may take the place of hot water, soap and paper towel.

Please circle the correct answer:

True

False

Wiping cloths

11. Wiping cloths shall be rinsed frequently and stored between use in a clean, hot _____ PPM chlorine solution or other approved sanitizer.

Thank you for your time and effort. I am looking forward to a safe, successful event.